



J2 WINERY

Valentine's Day Sweetheart's Delight

Here's a good way to spend some time with your sweetheart on Valentine's Day. Dianne and I like to get together for a light dinner similar to the artesian cheese boards you would get in your typical wine bar. Basically, the board would include a variety of cheeses, cold cut meats (such as Prosciutto, Salami, etc.), a compliment of fruit (fresh, dried, and sometimes brandied or candied), and some nuts (almonds, walnuts, etc.). With the board, we would have an assortment of crackers and some good crusty French bread. Pick your favorite wine, J2W wines of course, and you have a light meal for two. Then let the romance begin. We have provided a suggested menu below; and by the way, flowers are a good choice to start the festivities but you probably already knew that.

Sweetheart's Delight

- Flowers for your sweetheart

Starter

- J2W 2010 Sauvignon Blanc, Galleron Road, Rutherford, Napa Valley
- Shrimp Scampi (appetizer size) or a small Caesar Salad

Main (Light Meal)

- J2W 2010 Pinot Noir, Doctors Vineyard, St. Lucia Highlands, Central Coast (Gold Medal Winner)
- Artesian Cheese Board, Select your combinations from the table below

Desert

- J2W 2009 Sparkling Wine, Two Pisces Blanc de Noir, Sonoma Coast
- Hand-dipped Chocolate Strawberries (from your local pastry shop)



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Wine & Cheese Pairings

Wine	Cheeses	Fruit
Sauvignon Blanc	Cheddar, Sharp; England; Semi-hard Derby; England, Hard Grafton Village Cheddar, US Vermont, Hard Gruyere, Switzerland, Hard Jarlsberg, Norway, Hard Neufchatel, France or US, Soft Sonoma-Jack, U.S., Semi-hard Smoked Gouda, Holland, Hard Asiago, Italy, hard Brie, France, soft Goat Cheese, US, soft	Grapes, Pears, Raisins, Peaches Apples, and Melons Dried Fruit
Pinot Noir	Ballyoak, Ireland, Semi-soft Edam, Holland, Hard Red Leicester, Great Britain, Semi-hard Aged or Smoked Gouda, Holland, Hard Brie, France, soft Camembert, France, soft Monterey Jack, US, semi-soft Muenster, US, soft Port Salut, France, semi-soft Swiss (Swiss Emmental), US, semi-soft Comte (Gruyère de Comté), France, Semi-hard	Plums, Berries, Apples, Plums, Strawberries, Peaches Dried Fruit
Cabernet Sauvignon	Banon, France, soft Beeleigh Blue, Great Britain, Blue Camembert, France, soft Cheddar, Sharp; England; Semi-hard Danish Blue, Denmark, Semi-hard Grafton Village Cheddar, US Vermont, Hard Havarti, Denmark, semi-soft Aged Gouda, Holland, Hard Colby, US Wisconsin, Semi-hard ("Longhorn") Comte (Gruyère de Comté), France, Semi-hard	Plums, Berries, Apples, Grapes, Pears Dried Fruit